THE FARMER & GARDENER.

PUBLISHED EVERY TUESDAY BY THE PROPRIETORS, SINCLAIR & MOORE, AND ROBERT SINCLAIR, JR.—EDITED BY E. P. ROBERTS.

No. 19. **BALTIMORE, MD. SEPTEMBER 6, 1836.** **Vol. III**

☞ This publication is the *successor* of the late **AMERICAN FARMER,** and is published at the office, on the *west side of Light, near Pratt street*, at FIVE DOLLARS *per annum*, payable in *advance*. All subscribers who pay in advance, will be entitled to 50 cents worth of any kinds of seeds, which will be delivered, or sent, to their order.

American Farmer Establishment.

BALTIMORE: TUESDAY, SEPT. 6, 1836.

Hezekiah Niles, Esq. late proprietor and editor of *Niles' Register*, has retired from that valuable and time-honored publication,—his constitution which for some years had been impaired by too close application to the arduous duties of his station, having become so infirm of late as to render it necessary that he should abandon his occupation and seek the restoration of his health in the more quiet walks of private life. However men may differ with this veteran public writer, upon the peculiar doctrines of the political economy which he taught, all must admire the manly spirit which he displayed in the illustration of his principles, and the clear and comprehensive manner in which he enforced them. As a man of pure morals, sound integrity and uncompromising honor, he has no superior. We know him, and speak what we do know; and while we regret the melancholy occasion which has caused him to quit a profession that he adorned by his talents, industry, and unflinching honesty, we tender him our most fervent hopes for his future prosperity, health and happiness.

He has sold his establishment to his eldest son, Col. *Wm. Ogden Niles*, late proprietor and editor of the Fredericktown Herald, a gentleman every way qualified to realize those high expectations, which the public have a right to expect in the successor of his justly esteemed father. For many years prior to his removal to Frederick, Col. Niles was the efficient coadjutor of his father, and assisted him in his editorial labors, and thus acquired a knowledge of the details and routine of duties of the office, which will enable him now, that the whole burthen has fallen upon him, to acquit himself in a way that must render him a favorite with the old friends of the Register, while we trust it will raise up for him new ones in every quarter where that faithful record may wend its way. By education, by habit, by long continued training under the immediate instructions of his parent, Col. Niles has enjoyed advantages which but rarely fall to the lot of a single individual, and when we add to these prerequisites, those which he derives from the possession of superior talents, genius, tact for business, and the virtuous ambition of excelling, we think the public have every guaranty they could desire, that the reputation of the work will be ably and triumphantly sustained. For ourself, we look upon it as a fortunate circumstance that an individual so gifted—so peculiarly qualified to fulfil the trust—has succeeded to the chair so recently occupied by Hezekiah Niles. And while, in the undissembled sincerity of our heart, we cordially welcome him into his new post, we trust that his labors will receive a generous support, conscious that if it should be commensurate with his deservings, he will be cheered and animated in his onward course by those *solid* marks of favor which vouchsafe to their recipient pleasure, honor, and profit.

WORK FOR SEPTEMBER.

ON THE FARM.

The sooner the farmer gets out his grain, which may still be in the straw, the better, because, besides its being thus easier protected from vermin, he will be in a better condition to avail himself of the advantages of market whenever favorable opportunities may offer. It is now no longer a matter of doubt as to the disastrous failure of the *Wheat* and *Rye* crops in every direction. In scarcely any district of our country, have the average of these crops been more than two-thirds. In many one-half, and even one-fourth average crops have not been realized, while in others, many farmers have not reaped more than twice the amount of seed sown. Nor is the evil of short crops the only one which the agricultural interest have to suffer, for even the grain raised is of a most inferior quality in many instances. We have seen many samples of both wheat and rye, where a full moiety of the grains were most sadly defective, and in every direction we learn that owing to these and other causes, it will require fully a sixth more of wheat to make a barrel of flour.

Here, it appears to us, that a remark would be opportune. In preparing *grain* for market, would it not be judicious for farmers to separate as much of the defective grains from the good as possible, and to keep those which are anywise defective to be used as food for their stock. Those who have raised crops of *wheat* and *rye* fit for seed, should certainly lose no time in getting it *out*, and placing it in market, for they may rest assured each will command good prices and ready sale.

SOWING OF SMALL GRAIN.

Wheat.—Let no one who can conveniently do so, delay a day in getting his ground intended for wheat ready as speedily as possible, for although, in favorable seasons, it will answer to sow as late as the beginning of December, it is always best to get it in as early in the fall as possible, as it will be less liable to be winter-killed.

The *soil* best adapted to wheat is a clay-loam, and the best *manure*, if we may so call it, which can be used, is undoubtedly *lime*, which, if it be upon a grass-sward or clover-ley, should be spread evenly and equally upon the *surface*, and ploughed in, at least two weeks before sowing. The proportion to the acre to be determined by the quantity of living matter which may be upon the ground. If the field to be sown, is a stiff clay, one hundred bushels will be found infinitely serviceable: if a clay-loam, three-fouths of that quantity will be sufficient, the precise quantity to be increased or diminished in proportion to the amount of vegetable matter to be turned in, or woody substances existing in the soil and requiring decomposition. If the ground on which wheat be intended to be grown, should be a sandy loam, fifty bushels of lime will be sufficient, as there is more or less of calcareous matter to be found therein, and there is a greater aptitude in such soils to decompose vegetable substances than in most others.

Preparation of the Soil.—In the preparation of the soil, too much pains cannot well be taken to *pulverize* it *well*, and if it be tenacious clay, *deep ploughing* will certainly exercise a judicious influence on the growing of the plant by ennabling it to descend to a much greater depth in search of its food, and also in maintaining a healthful condition in the earth itself. It is known to most men, even those of the most superficial observa-

tion, that the accumulation of stagnant water in the vicinage of dwellings invariably tend to the production of disease of some bilious type or other, by filling the atmosphere with vapors noxious to human health. This is produced not by any deleterious matter existent in the water itself, but arising from the chemical action which it undergoes while in contact with the earthy and vegetable matter on which it may rest, and as clay as soon as it becomes super-saturated with water, from its great powers of retention, keeps that element in a state of stagnation, consequences injurious to the health of the plant, must inevitably be produced. To avoid this, we would recommend deep ploughing, in order that the greater scope may be given to percolation, and that the superabundant moisture may escape.

In support of the position which we have assumed above, we will quote the following remarks of Mr. Arthur Young, which appear to us to be perfectly analogous and in point. He says:

"A grain of wheat when put into the ground at the depth of *three inches*, undergoes the following transformations. As soon as the farinaceous matter which envelopes the frame of the young plant contained within it, is softened into a milky state, a germ is pushed out, and at the bottom of that germ, small roots soon follow. The roots are gathering strength, whilst the germ, by the aid of the milky fluid, is shooting upwards, and when the milk is exhausted, the roots are in activity, and are collecting nourishment for the plant from the soil itself; but here, when the germ has fairly got above the surface, and become a plant, a set of *upper roots* are thrown out, close to the surface of the ground, which search all the superficial parts of the soil with the same activity as the under roots search the lower parts; and that part of the germ which separates the two sets of roots is now become a channel, through which the lower roots supply the plant with the nourishment they have collected. What an admirable contrivance to secure the prosperity of the plant! Two distinct sets of roots serve, in the first place to fix the plant firmly in the ground, and to collect nourishment from every quarter. The upper roots are appositely situated, to receive all the nourishment that comes naturally from the atmosphere, or artificially as manure to the surface, and serve the farther purpose of being the base of new stems, which are tillered up, and so greatly increase the productiveness of the plant."

In a loamy clay soil, a discreet judgment must be used to plough of sufficient depth, to afford the roots of the plant ample room to search for food, and to give the sun and air an opportunity of dispensing their invigorating influence to the growing vegetation. On light sandy soils the depth of the fallow must be regulated by the same rules, for sun, air, and *pure water*, is just as essential to the growth of all kinds of crops as good soil itself.

Preparation of the Seed.—No seed wheat should be sown before it has been thoroughly winnowed and deprived of all extraneous substances, and all grains which may *float* on the surface when the wheat is submitted to immersion in water, should be cast aside, as the chances are as ten to one, that they have been deprived of their germinating property, and of course would only encumber the earth. After the seed is thoroughly cleaned of these foreign and inert substances, it should be put in a strong ley made of ashes,—a solution of strong lime-water, or a pickle made of salt, of strength sufficient to float an egg or potato. The more than disastrous failure of the wheat crop the present season render it especially necessary, that no precaution which prudence or foresight can invent, should be omitted to render the next crop as certain as it is within the power of man to make it. And if care in the preparation of seed was ever necessary, it is rendered more so now, by the great difficulty in procuring good seed wheat. It has been affirmed by many judicious and observing farmers, that the *Smut* in a succeeding crop may be avoided by submitting the grain to cleansing, by thorough washings in alkaline or saline solutions, and those who contend that the egg of the *Hessian Fly* is deposited on the kernel, maintain with great ingenuity, that it can be destroyed in the germ, by submitting it to the action of caustic and astringent solutions. If this be the case, prudence as well as duty would seem to indicate that those means should be used to effectuate so great a good. At all events, as the trouble is so trifling and the prospective benefit of such immense magnitude, the trial should be made.

After the seed shall have been thus prepared, they should be taken out of the *soak*, drained, and rolled in recently slaked lime, plaster or unslaked ashes. The three substances first named are preferable, inasmuch as the sower would be able to distribute the seed with the greater certainty, owing to their whiteness.

With regard to the efficacy of washing, in the removal of *Smut* from seed wheat, the experiment of that great and good man, and observing agriculturist, Mr. *Arthur Young*, should be received as conclusive:

"He sowed 14 beds with the same wheat seed, which was black with smut; a bed was sown with this wheat without washing, and had 377 smutty kernels. A bed sowed with seed, washed in clean water, produced 325 smutty kernels,—washed in lime-water, 43 do; washed in a ley of wood-ashes, 31 do; washed in arsenic and salt mixture, 28 do; steeped in lime-water 4 hours, 2 do; steeped in ley 4 hours, 3 do; steeped in arsenic 4 hours, 1 do. Again, that which was steeped in ley, as before mentioned 12 hours, had none, and that steeped in the same kind of ley 24 hours, had none; that steeped in lime-water the same time, had none, while that steeped in arsenic the same time, had 5."

On the subject of the diseases of wheat, we will make brief extracts from the work of that good and great man, Sir John Sinclair, whose demise we recently noticed.

ON THE SMUT.

"This disease is a singular degeneracy of the grains in the ear, by which the substance that should form flour in the grain, becomes entirely changed into a black powder similar to a puff ball, or dusty mushroom. It was formerly so common that in some countries it was not unusual, to see twice or thrice as many smutted ears of corn as sound ones. Fortunately the means of preventing it, have long been in the power of every farmer, for any operation that completely frees the seed of smutty powder, or that *destroys* it by *acrid*, *corrosive*, or poisonous applications, will have the effect of securing a clean crop."

"As a safeguard, it is an excellent practice when the wheat seed is first put into any liquid, to run it *very gently*, through a riddle, when not only the smut balls, but the imperfect grains, and the seeds of weeds, will float, and may be skimmed off at pleasure, which is not the case when the seed is put hastily into the brine or water."

Numerous are the modes by which smut may be prevented; as, 1. By pure cold water and lime; 2. By boiling water; 3. By water impregnated with salt; 4. By urine pickle; and 5. By a variety of other processes to be briefly enumerated.

"1. *Pure cold water and lime.* So important an operation, as the preparation of seed wheat, ought not to be performed in a slovenly manner, if the object be, to secure with certainty, the future crop, from so destructive a disease as smut. It may be effected, however, by pure cold water, provided the seed be washed in *several waters*, repeatedly changed, until it be perfectly clean, and then dried by quick-lime, slaked either with sea, or with boiling water."

"2. *Boiling water and lime.* This mixture, when properly applied, is found to be effectual. Sometimes chalk lime, recently burnt, is put into a copper of boiling water, and as soon as the lime

is dissolved, the mixture, at this degree of heat, is poured upon the wheat, previously spread upon a stone floor, and the wheat and mixture are immediately well turned together with shovels. Sometimes the wheat, put into a common wicker basket, is dipped two or three times, in a mixture of hot water and quick lime, have been successfully used, after the seed has been well washed and skimmed."

3. *Salt water.* It is a still more effectual practice, to make use of either fresh water so impregnated with salt, that an egg will float in it, or of sea-water with such a quantity of salt dissolved in it, as to be equally strong, by which its specific gravity will be so increased, that all unsound grains will swim in the pickle. About a bushel of wheat at a time is put into a sufficient quantity of this pickle, in which, when stirred, all the light or diseased grains will rise to the top and may be skimmed off. The seed wheat is then separated from the pickle, spread upon the floor, and a sufficient quantity of new slaked lime, to dry the whole, sifted upon it."

"4. *Urine Pickle.* Some farmers are satisfied with merely sprinkling a heap of seed with stale urine; and then drying it with lime; but others are of opinion, that it should be done with greater care. The wheat after being thoroughly dressed should first be washed in pure water, and all the weak grains, and other light substances, skimmed off, until the water remain quite clear, and no more grains when they are stirred, will rise to the surface, it should then be dipped for five, and not more than ten minutes, in a vessel containing stale human urine, then dried with quick lime, and the sooner it is sown afterwards the better. This steep is always effectual.

This steeping of the seed, first in pure water, previous to its being immersed in urine, is attended with some additional trouble, but is an excellent precaution, by which any risk of injury from the urine is prevented, should the grain not be immediately sown, which, however, is desirable. The grain thus first imbibes a harmless species of moisture, and the more acrid matter, only acts upon the surface, where the source of the evil is deposited. After the wheat has been pickled and dried with quick lime, if not immediately used, it ought to be spread as thin as possible, upon a stone floor to become dry. If it be put close together, and lie in that state for a day, not a grain will vegetate."

"*Remedies against Rust or Mildew.*" 1. Cultivating hardy sorts of wheat: 2. Early sowing: 3. Raising early varieties: 4. Thick sowing: 5. Changes of seed: 6. Consolidating the soil after sowing: 7. Using saline manures: 8. Improving the course of crops: 9. Extirpating all plants that are receptacles of rust: and 10. Protecting the ears and roots of wheat by rye, tares, and other crops."

Putting in the seed. There is a diversity of opinion whether wheat should be harrowed in and then rolled, or whether it be not best to plough it in about three or four inches deep. Many good vouchers are at hand to prove that the latter method is preferable, and that by thus putting it in, it will be prevented from being winter-killed. Where it is ploughed in, it should be rolled early in the spring following.

Quantity of Seed to the acre. Less than 6 or 8 pecks to the acre should not be sown, and under peculiar circumstances of fertility even two bushels and a half might be safely put in.

Rye. Your rye should be put in during this month or the next: the sooner it is sown, the better chance it will have to resist the frosts and of not being winter killed. Sandy or gravelly soils are best suited to its growth, and though many affirm that it does not require that the land should be manured, we have no doubt ourself that a moderate portion of manure well rotted, of ashes, or lime, would have a very salutary effect. Whatever ground it may be put upon, every possible pains should be taken to have it in fine tilth. If it be not well pulverized, it will assuredly not thrive as well as might be desired.

Quantity of seed to the acre. With regard to the precise quantity to be sown to the acre, a diversity of opinion exists. In Europe from 2 to 2½ bushels have been sown with decided good effect. In this country the practice which generally prevails is 1 bushel to the acre. But whether between these two extremes the well-judging farmer would not find the golden medium, is a question which we deem worthy of consideration. If the *seed* rye be large, less will be required; but we think in most cases 6 pecks would not be found to be too much.

Turnips. If you have not sown turnips, you may still do so up to the 15th of this month, and if the season be favorable, you will doubtless reap a good crop. In preparing your soil you cannot be too careful to have it finely pulverized. The proper manure for turnips is ashes, a compost of ashes, lime and earth, well rotted manure of any kind, or cow manure. After the ground is ready sow one pound of seed to the acre and roll them in. When your turnips come up sprinkle over each acre ten bushels of ashes mixed with one of plaster of paris. After they are about two inches high thin out to about the distance of 12 inches apart, and unless the elements and fly combine against you, you will have a good crop.

Manure. Attend to your manure heap: if you have hogs in pen let all the weeds and refuse grass be thrown to them daily, and once a week convey the manure they shall have made to your dung heap: if your hogs are at large, let all the weeds and refuse vegetable matter of all kinds be thrown upon your dung heap and have them covered with earth, and be sure that there be no drain to carry off the liquid part of your manure.

If you have an apple or peach orchard turn your hogs and pigs into it, as they will eat up myriads of insects that would otherwise next spring and summer destroy your trees. We have often urged this practice upon our readers, and the more we think upon the subject, the more highly do we think of its propriety.

If you have any field that has been recently cleared, in which sprouts have grown upon the remaining stumps, cut them off and girdle that part of the trunks which are above ground.

Timothy. Now is the time to put in your timothy seed. The ground should be well manured and brought to a very fine tilth. If you desire to cut your timothy next summer, sow it alone: if that be not your object you may put it in with your wheat or rye; or you may sow it with turnips, taking care not to sow more than one-fourth the usual quantity of the latter seed when sown alone. In the spring, a top dressing of a compost composed of 10 bushels of ashes and 1 of lime or plaster of paris would be found of great utility.

The quantity of seed to the acre is from 8 to 12 quarts.

Burnet. This is a hardy grass and may be now sown. 16 or 20 lbs. of seed to the acre is the proper quantity.

Rye Grass. If you sow *now*, you may graze upon it next season without injuring it. *Two bushels* of seed to the acre should be sown. The ground should be prepared as for any of the other grasses.

IN THE KITCHEN GARDEN.

Before we enter upon the detail of the kind of vegetables which require planting during this month, it may not be out of place to observe that every farmer and planter who values the support of his household, or who may desire to ensure for his table a good supply of vegetables, which by the bye is a consideration which every head of a family should hold in the highest estimation, for there is nothing more promotive of solid comfort, nor evincive of a greater degree of attention to the

necessities of elegant hospitality than a well stored garden. Certainly there is nothing so acceptable to the eye of taste, as a table judiciously set off with various vegetable productions.

Spinach. If you have already provided yourself with a crop of *spinach*, and it is, as it ought to be, sufficiently advanced to require it, clean it from weeds, and then thin the plants so as to leave room enough for the expansion of the leaves and vigorous growth of the plants, say 4 or 5 inches between each plant.

With respect to securing a supply for winter and spring use, you cannot too early in this month prepare and seed your ground. You should not delay a day, for the sooner it is put in the more certainty there will be of its being what you would wish it to be—a luxurious crop. The best kind to sow now, because of its ability to endure frost, is the *prickly* seeded kind, though many gardeners of experience and judgment prefer what is called the Burdoch spinach.

Among your crop of spinach you may sow the hardier kinds of lettuce.

Cabbage. If you desire to have early cabbages next season, you must avail yourself of the present moment. Sow your seed any time between this and the 15th of the month, the earlier the better.

The kinds which are best to be sown are the *Early Scotch York, Early London Battersea, Sugar Loaf, early Bullock's-heart, early George, Paris Dwarf, Large York, Early Harvest, Flat Dutch, and Cape Savoy or green curled.*

Sow the seed in beds of good garden mould, and either cover or rake them in, so that they may be buried about a quarter of an inch deep. If the weather should prove dry, water the plant beds every evening until the plants are up, and in about five weeks they will be fit for being planted out.

Lettuce. Sow your lettuce now to be planted out in warm borders next month for spring use. The *Brown Dutch*, large White Cabbage, and large green headed lettuces are among the best kinds.

Radishes. Now is the time to put in your fall and winter radishes, and we would remark, that the black, white, and yellow Spanish rank among the favourites of the epicurean judges.

Endives. Plant out your Endives. *Winter Cresses* and all the small saladings should now be sown.

Celery.—Earth up your celery plants, taking care not to cover the hearts—let your work be done on a dry day.

Cauliflowers.—From the 20th of this month, you may sow your cauliflower seed. Select a rich spot, dig your bed about 3 feet wide, rake well, and immediately sow your seed, then rake them in about a quarter of an inch deep: or if you prefer so doing, after sowing the seed you may spread over the bed a quarter of an inch of rich light earth in depth. If the weather should be dry, the bed should be watered before and after the plants are up.

Strawberries.—As you may not have had time last month to prepare your beds and finish your transplantations of strawberries, do so now, and thus secure to your family one of the greatest luxuries, as well as one of the most healthful, of the family of fruits.

RHUBARB.

This delightful vegetable has been too long neglected by the horticulturists of our country, and we take this opportunity of commending it to the favourable notice of our readers. As an ingredient for tarts, there is nothing superior to it. Those who have cultivated it, say with great truth and propriety that it is preferable to the gooseberry for such culinary purposes: and it is so prolific in its growth that a dozen, or a dozen and a half of plants is sufficient for a family.—But if it is valuable as a desart, it is still more so for its medicinal virtues, and has no equal in those distressing affections of bowels which so afflict our children and carry them off by hundreds each summer. No head of a family who regards the health of his offspring should be without some dozen of plants in his garden, as in them he will have a sure and certain curative for the diseases to which we have before alluded. A friend in whose judgment and veracity we have every confidence, assures us, that an interesting little daughter of his was thoroughly cured by eating pies and other culinary preparations of the Rhubarb, after laboring for a long time under a chronic *Diarrhœa*, which had so debilitated her, that hope of her recovery was abandoned.

The time for sowing the seed is *November*, and we take this *early* occasion of commending it to notice, in order that our remote subscribers may, if it so please them, avail themselves of the information herein contained, for we are solicitous to see it brought into general culture.

The following directions for its culture, we copy from Thorburn's catalogue:

Rhubarb.—Sow in a rich, dry, sandy loam, about three fourths of an inch deep, as early in the spring as possible; (if done in November, they will vegetate in spring with more certainty;) when the young plants appear, keep them free from weeds; if the weather be dry, water them frequently, though with little at a time; and be very careful to protect them from the mid-day sun, till they get tolerably strong, for if exposed fully to it during their infant state, few will escape destruction. A wide board placed sidewise on the south side, projecting over the plants a little, will serve this purpose effectually, without depriving them of the benefit of the circulating air. The first season is their critical period; having survived that, they have nothing to fear. In November, the leaves having decayed, cover the crowns of the plants two inches deep with earth from the intervals. In April strip off the covering till you see the tops of the plants; give all the ground a slight digging; dress it neatly, keep the beds well hoed, and always free from weeds. It is much better by slips from the old roots, in the spring months. The seed starts very readily, if sown in the autumn, but vegetates rather slowly in the spring. The flower-stalks should never be suffered to run to flower, but taken off as soon as they arise.

One grower for the Edinburgh market, who a few years ago found great difficulty in selling 40 or 50 dozen bunches of stalks in a morning, now sells from 3 to 400 dozen bunches.

Inconceivable quantities of this plant are also raised for the London and other markets in England, by forcing and in the natural way. We copy the following account of Knight's plan of forcing it, from Loudon's comprehensive and invaluable "Encyclopædia of Gardening."

"The root of every perennial herbaceous plant contains within itself, during winter, all the organizable matter which it expends in the spring in the formation of its first foilage and flower-stems; and it requires neither food nor light to enable it to protrude these, but simply heat and water: and if the root be removed entire, as soon as its leaves become lifeless, it will be found to vegetate, after being replanted, as strongly as it would have done, if it had retained its first position. These circumstances led me, in the last winter, to dig up the roots of many plants of the common rhubarb, (which I had raised from cuttings in the preceding spring) and to place them in a few large and deep pots, each pot being made to receive as many as it would contain. Some fine sandy loam was then washed in, to fill entirely the interstices between the roots, the tops of which were so placed as to be level with each other, and about an inch below the surface of the mould in the pots, which were covered with other pots of the same size, inverted upon them: being then placed in a vinery, (in a situation where nothing else could be made to thrive on account of want of light,) and being copiously supplied with water, the plants vegetated rapidly and strongly: and from each pot I obtained three successive crops, the leaf-stalks of the two first being crowded so closely as nearly to touch each other over the whole surface of the pots.

"As soon as the third crop of leaves was broken off, and a change of roots became necessary, those taken from the pots were planted in the open ground, their tops being covered about an inch deep with mould, and I have reason to believe, from present appearances, that they will live and recover strength, if given a year of rest, to be fit for forcing again. Should they, however,

perish, it is of very little consequence; as year-old roots, raised from cuttings or even from seeds, sown in autumn in rich soil, will be found sufficiently strong for use. The heat of a hot-bed, a kitchen, or other room, and on the approach of spring, (probably at any period after the middle of January,) a cellar will afford a sufficiently high temperature; and the advantage in all cases will be that of obtaining from one foot of surface as much produce as in the natural state of growth of the plants would occupy twenty feet, and in the shady space of the vinery or peach-house, not applicable to other purposes, and without incurring any additional expense in fuel, or doing injury to the soil, a succession of abundant crops may be raised."

In taking the stalks, remove a little earth, and bend down the leaf you would remove, slip it off from the crown, without breaking or using the knife. The stalks are fit to use when the leaf is half-expanded; but a larger produce is obtained by letting them remain till in full expansion.

Dr. Kitchiner gives several directions for cooking rhubarb, which must make excellent dishes: we can speak to the goodness of one of them. It is rather a matter of surprise, that this plant should be so little an object of cultivation in this country, when it is known to succeed so well, and furnishes a delicious repast for the table, early in the spring, before any fruit arrives at sufficient maturity for that purpose.

"Peel and wash one or two dozen sticks of rhubarb; put them in a stew pan, with the peel of a lemon, a bit of cinnamon, two cloves, and as much moist sugar as will sweeten it; set it over a fire, and reduce it to a marmalade; pass it through a hair sieve; then add the peel of a lemon, and half a nutmeg grated, a quarter of a pound of good butter, and the yolks of four eggs and one white, and mix all well together; line a pie dish, that will just contain it, with a good puff paste; put the mixture in and bake it half an hour."

"Prepare rhubarb as above; cut it into small pieces into a tart-dish; sweeten with loaf-sugar pounded; cover it over with a good short crust paste; sift a little sugar over the top, and bake half an hour in a rather hot oven; serve it up cold."

The following mode for making sherbet from it, is given by the same author: "Boil six or eight sticks of rhubarb (quite clean) ten minutes in a quart of water; strain the liquor through a tamis into a jug, with the peel of a lemon cut very thin, and two tablespoonsful of clarified sugar; let it stand five or six hours, and it is fit to drink."

IN THE NURSERY.

Your apples, peaches, almonds and nectarines, may be continued to be budded until the latter part of this month, if the weather should continue mild.

The ground in which you may intend to plant out any fruit trees the next and succeeding month, should now be ploughed up, in order to give the vegetable matter an opportunity of mellowing by the time you wish to transplant your young trees, and afford a much better opportunity to the roots o produce new and healthy fibres.

In the latter part of this month, you may layer down your gooseberries, currants, honeysuckles, and all other shrubs of a similar nature.

Thoroughly clean your nursery beds.

SALE OF A CROP OF LAST YEAR'S WHEAT.

Baptist Mezick, Esq, sold, we learn, on Thursday last, his entire crop of wheat grown in 1835, at his beautiful estate about twenty miles from Baltimore, on the Chesapeake, for $2.40 for white, and 2.20 for red, per bushel. These are fine prices, and will remunerate this gentleman well for its cultivation, and the interest of the money while he kept it on hand; but high as they evidently are for wheat, we do not believe that it has yet reached its maximum price:—and, indeed, unless we should have liberal importations from across the ocean, it will be a difficult task to say what price it may not reach before the harvesting of the next year's crop.

A NEW BREED OF SHEEP.

The subjoined advertisement was cut out of the Hampshire Chronicle, an English paper, of the 20th of May last, and sent to us by a friend for publication. We thank him for his polite attention, and insert it with pleasure. The information it contains we know will be gratefully received by our readers, as it will give probably the first notice of a very superior *new breed of sheep*, that has appeared in our country.

TO SHEEP BREEDERS.

A Pill for Prejudice.

One hundred half-bred Cotswold and Down Tegs, bred by myself and brother, and fed by Mr. Cannon, Maidenhead, Berks, shorn on the 15th of March last, then 13 1-2 months old, produced, on an average, nine pounds of wool each. Ten were immediately sold at 65s. ten at 62s. and the last 20 culls of the hundred, at 55s. each, out of their wool, for which 2s. per lb. has been refused. Calculating the wool at this price, the 100 tegs have produced 400*l.* or 4*l.* per head. I seek in vain for a parallel in the present, or a record of a similar price in any past age, PEEL'S BILL, or 12s. 6d. notes turned into 20s. gold pieces, notwithstanding. The eight half-bred Tegs I exhibited at Romsey produced 80 1-4 lbs. of wool; over 10 lbs. each. The two years old ram (half breed) 15 1-4 lbs. clean and well washed—all of which may be seen.

On 770 acres of arable and meadow land, we keep 620 breeding ewes and 220 tegs, being 70 over a sheep to an acre, always at fold, and *always at home*. Can our crack Down Breeders declare to the latter point with a like number in proportion to acres? Five years impartial trial of this cross emboldens me to declare myself *open to the world*, to match it against any other breed, taking as the criterion of merit, the combination of those rare but grand desiderata, *weight* and *value* of fleece, symmetry of carcase, *quality* of mutton, *capacity* for *folding*, with aptitude to fatten and arrive at early maturity.

I am, &c.

J. T. TWYNAM.

Whitchurch Farm, Hants, May, 1836.

Mr. Twynam in a letter remarks, that these Sheep are a *New Breed* of his own fancy—and have been produced by crossing the *Hampshire Down*, with the *New Leicester*—and whose equal he has two successive years challenged the *World* to produce.

M. GOOLD, New-York.

[From Chaptal's Agricultural Chemistry.]

ON THE CULTIVATION OF THE BEET ROOT, AND THE EXTRACTION OF SUGAR FROM IT.

(Continued.)

ON THE DISTILLATION OF BEET MOLASSES.

The molasses from beets, when exhausted of its sugar, has not the pleasant taste of that furnished by the sugarcane, but retains a bitter taste which renders it fit only for distillation.

The product in molasses is as great as that in sugar: each of the grandes-batardes in which the product of the first boiling is crystallized, yields 40 lbs. of molasses, and 45 lbs. of brown or unrefined sugar: these 40 lbs. of molasses, boiled over, produce 6 lbs. of sugar and 34 lbs. of molasses; thus from two boilings are obtained 34 lbs. of molasses, and 51 lbs. brown sugar.

As this sugar is not pure, it is necessary, in order to refine it, that it should be melted down, crystallized and whitened. By these operations some molasses and some sirup is extracted from it. The molasses flows from the moulds when they are placed upon the jars, after the brown sugar has crystallized; the sirup is formed during the process of claying; this is boiled over to obtain the sugar dissolved in it, and the molasses remaining is mixed with that in the jars to be distilled.

The weight of molasses obtained by these various operations is nearly equal to that of the brown sugar.

Supposing that I wish to produce fermentation of 445 lbs. of molasses, to prepare it for distillation: I proceed in the following manner. I throw the whole quantity of molasses into a vat, and there add to it such a quantity of water as shall cause the liquor to mark 7 or 8 degrees of concentration. I stir the mixture with the greatest care, so as to unite the two fluids thoroughly. The vat is situated in an apartment of the manufactory, where the temperature is, by means of a stove, kept constantly at 20 or 22 degrees, and I take care that the liquor be raised to 15 or 16 degrees before the yeast is added to it.

To make the leaven, which must be prepared on the morning of the day in which it is to be used, I form 25 lbs. of rye meal into a paste with molasses, and then dilute the paste with boiling water, to which I gradually add one quart of pure molasses, kneading the mass thoroughly till it is of the consistency of porridge: the heat of it in this state should be 20 or 25 deg. When this leaven is formed for a first operation, a little beer, yeast or leaven of wheat flower, should be added to it.

The bucket is covered over and set into a place sufficiently warm to produce fermentation: the yeast soon begins to swell and rises seven or eight inches in the bucket; at the end of twelve or fourteen hours it is ready for use. The yeast is thrown by small portions at a time into the vat, the liquor in which is stirred during the whole time.

Fermentation commences in the course of two or three hours, and continues two or three days.

The concentration of the liquid is gradually diminished, and at the end of the operation falls to 2 deg.

Those substances foreign to the saccharine principle contained in beets do not ferment, they therefore prevent the degree of concentration from being less than 2 deg.

The next process is that of distillation; the liquor is poured into the boiler of the alembic through a cloth strainer, by which all the meal and bran contained in it are separated; without this precaution, the liquor would often ascend during distillation into the worm.

When distillation is carried on in the improved alembics, the first alcohol which passes marks 36 deg. of the hydrometer; it becomes gradually weaker, till it stands at only 10 or 12 deg; the operation is then arrested. The mixture of the products forms spirit marking from 22 to 25 deg.

The after taste of this spirit is so bitter as to diminish its value in commerce: I have been able to correct this fault by mixing about 2 1-4 lbs. of animal charcoal with the liquor of each boiling; this is 90 gallons: the spirit obtained by this process differs but little from wine-brandy.

I redistil nearly all the spirit over a naked fire, employing for it the same proportion of animal charcoal, and convert it into alcohol of 34 deg.

The sale of the alcohol is more easy and profitable than that of the spirits, as this quality of alcohol is in much request among the manufacturers of colors for dissolving their resins.

I once thought that it would be more advantageous to leach the mass of the beets in order to mix the juice thus obtained with the molasses and to ferment them together, but experience has undeceived me; the juice ferments and the molasses does not then undergo decomposition, it is found in the boiler unchanged. I have found the same results to be produced, when I have mixed the must of grapes with molasses.

200 kilogrammes yield upon distillation about 13 gallons of spirit of 22 deg.: these 13 gallons produce 6 1-2 gallons of alcohol at 34 deg. The expenses of the operation may be calculated thus:

One man, who conducts all the operations and distillation of it in one day,	1	franc	50 centimes.
Ten kilogrammes of rye,	1	"	"
Pit coal,	3	"	"
Animal charcoal,	0	50	"
Total	6	francs	0

The conversion of this spirit into alcohol of 34o costs as follows:

Day's wages,	1 franc	50 centimes.
Pit coal,	3	
Animal charcoal,	0	50
Total,	5 francs	0

From this it appears that the profits are not great, but distillation gives an actual value to molasses which is worth nothing.

ON THE PRODUCTS OF A BEET SUGAR MANUFACTORY.

In the estimate which follows, I have always valued the products at the lowest rate, and the expenses at the highest.

In estimating the value of the products of a sugar manufactory, I will suppose that 10,000 lbs. of beet roots are operated upon each day; however as beets cannot be employed till after they have been carefully trimmed, there is perhaps a loss of one-sixth part of that weight; thus in order actually to work upon 10,000 lbs. of beets, it is necessary to employ 12,000 lbs. so as to allow for this loss.

The products of a sugar manufactory are of two kinds; the first consists of the sugar, the second is furnished by the molasses, the mash, and the trimmings of the beet root.

OF THE PRODUCT IN SUGAR.

The product of the concentrated sirup obtained from 10,000 lbs. of trimmed beets will fill eight moulds, each of which will contain 47 lbs. of good brown sugar; this makes 376 lbs.

The molasses obtained from the moulds furnishes one-sixth as much sugar as is obtained by the first operation, equal to	62 2-3
Total,	438 2-3 lbs.

This quantity of brown sugar will, when refined, produce at least 40-100 of very good double refined sugar; and 15-100 of sugar of an inferior quality obtained from the molasses and sirups; the whole quantity of sugar being 55-100.

According to this, the average quantity obtained by an operation skilfully conducted is,

In sugar of the first quality,	187 lbs.
In sugar of the second quality,	60
Total,	247 lbs.

ON THE SECONDARY PROFITS.

The operations upon 10,000 lbs. of beets per day produce,

In mash	2,511 1-2 lbs.
In molasses about	280
The trimmings of 10,000 lbs.	2,226

ON THE VALUE OF THE PRODUCTS.

84 kilogrammes (187 lbs.) of good refined sugar at 2 francs 5 centimes per kilogramme,	210 francs	0
30 kilogrammes, (60 lbs.) of middling sugar, at 2 francs 25 centimes per kilogramme,	67	50
Total,	277 francs	50

To give a value to the secondary products of the operation upon 10,000 lbs. of beet roots it is necessary to deduce it from the price which they bear in commerce, or from that of the articles, the places of which they supply.

1. I have estimated the weight of the trimmings of 10,000 lbs. of beet roots to be 2,000 lbs.; but these trimmings contain nearly one-half their weight in earth, and are fit only for feeding swine; they will supply the nourishment for 25 or 30 of these animals during the time that the operations upon the beets are continued. The value of the trimmings may be fixed at 2 francs and 50 centimes.

2. The product in mash is far more valuable; this substance forms excellent food for animals, especially horned cattle: cows and sheep that are fed upon it give large quantities of milk.

The mash contains about 65-100 of the nutritive principle of the beets, since only water and about 9-100 of sugar or molasses can be extracted from them.

This article of food does not produce the same evil as dry fodder, which lessens the quanity of milk, and obstructs the intestines of neat cattle, neither does it produce the purging and leanness which are often occasioned by the use of green and watery herbage.

The mash is prepared in winter, and it is at that season that animals experience the greatest need of this kind of food.

One kilogramme of this mash and one quarter of a kilogramme of dry fodder, is more than enough to feed a merino sheep that gives suck.

If the price of the mash is estimated at only 12 francs per 1000 lbs. the value of the mash each day will be 30 francs.

3. As the molasses has no other value than that which it receives from distillation, it can be estimated only by the products of this operation, and as the price of spirit varies greatly, it is impossible to settle it.

Since my establishment was formed, I have sold alcohol of 35 deg. at various prices between 160 and 500 francs per cask.

I do not think that the value of the molasses should be estimated higher than 9 francs for 50 kilogrammes; 10,000 lbs. of beet roots produce 130 kilogrammes; this is then an amount of 12 francs per day.

(To be continued.)

From the Northampton (Mass.) Courier, Aug. 24.

Chinese Mulberry—Although defoliation might injure or destroy some trees and vegetables, the leaves being to the vegetable what lungs and stomach are to animal life, it does not follow that all trees and vegetables suffer alike by defoliation. The grasses, the box, the willow, and some others, may be cut, headed down, or the leaves plucked, almost for an indefinite period, without effecting destruction. Do not old pastures produce better and sweeter grasses by frequent cropping, than when first laid down? Shall it then be thought wonderful that the Chinese Morus Multicaulis will bear defoliation several times during the same season? From experiments already made, it appears that this valuable plant has been plucked of its leaves for feeding worms, not less than four or five times, without any injury to its growth—but the leading shoots must not be topped—and every successive crop of leaves are improved in number and weight. At the same time the wood is acquiring hardness for future use. If the object be the formation of

wood, then take off the leading end of the tree or shoot. Another excellency of the Chinese mulberry is the richness of its leaf for feeding worms; while 100 pounds of white mulberry leaves are required to feed worms sufficient to make one bushel of cocoons, 75 to 80 of the Morus Multicaulis will do the same thing; and while it is a full day's work to pick 100 lbs. of white mulberry leaves—with the same labor 500 lbs. of the Morus Multicaulis might be collected. And while it is generally allowed that it requires about 3000 worms fed on white mulberry to make one bushel of cocoons, the same quantity of cocoons have the present year been made with 2000 worms fed with the Chinese mulberry.

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Silk Worms have had an unexampled bad summer. The amount of wet and cold weather has been very prejudicial to their prosperity. They need dry air and a warm temperature, and consequently those who have fed worms this season have been obliged to take every precaution to prevent their dying. Still, more than ordinary numbers have in this way been killed, and the cocoons are unusually defective. Great numbers, we have noticed, in the cocooneries, have begun winding, and after enclosing themselves but slightly with floss silk, have suspended operations and died. The cold has a very pernicious effect. We have noticed the worms various times this summer, when the thermometer was slightly depressed in the morning, lying in a perfect state of stupor, apparently dead. A change in the atmosphere of but few degrees, had the effect to rouse some of them up, and then they would move quick and eat voraciously. There is much both curious and interesting to be found out by attentively noticing the habits and transformations of this mysterious little worm.

—

American Tuscan.—We were shown a beautiful Bonnet last week, made at Goshen, by Miss W. Cathcart, in imitation of the Tuscan straw. It was manufactured of red top grass, having a lustrous and beautiful polish, and the silk with which the braid was sewed together, was also the result of Miss Cathcart's industry. The materials with which this beautiful article was manufactured, were all raised on her father's farm—and the beauty of it is, the simplicity of the process by which the silk was made. She had only a few worms, and the silk was reeled upon the common domestic reel, twisted upon an ordinary wheel, and wove in a common loom. Now this little simple fact shows, that every farmer's daughter can raise silk, as Miss C. had no experience and but little instruction on the subject.

—

Palm Leaf Brooms are becoming an extensive article of manufacture. The high price of broom brush, and consequently corn brooms, has set the ingenious ones contriving a little, and they have got up a nice article, made from the palm leaf. They sell from a shilling to twenty-five cents, and are said to be a good article. Three loads from New Hampshire for New York, passed through this town the other day. The old adage is doubly true, that "necessity is the mother of invention."

Mr. Abel Williams, of Ashfield, has invented a machine which he calls the *Potato Cutter*, by which, in three minutes time, a bushel of potatoes, turnips, apples, pumpkins, and other fruit, may be cut sufficiently fine for sheep, cows, and other cattle. The price of the machine is from $2 to 2.50. It may be seen at the Cattle Show, Oct. 12th, 1836, in this town. We hope some of our mechanics will invent a simple cheap machine for rasping beets, applicable to family use, as we are satisfied it can be done.

Crops in Pennsylvania.—The Mercer (Pa.) Luminary of the 22d inst. remarks as follows:

"Our farmers have finished their grain and hay harvest; with the exception of oats, the greater part of which is also got through with. They have had delightful weather for harvesting—not so warm as to be oppressive, nor so wet as to retard their labor. So far as we learn, there is an average crop of wheat and rye, notwithstanding the appearances in the early part of the season were very unfavorable. There has been more hay cut the present harvest in the county, than during any former year, and all got up in prime order. The same may be said of the oats crop—it is a most abundant one. A very heavy rain which fell last week, has given a fresh start to corn, buckwheat, &c. which also promise very fairly in some parts of the county, but in others they will be deficient. On the whole, our farmers have cause of gratitude to Him who has promised the annual return of "seed time and harvest."

Corn Crop in Pennsylvania.—The York Gazette says:—"The prospect for a most abundant crop of this vegetable is now highly encouraging and will be fully realized, provided it is not nipped by an untimely frost. We have been informed by a person who has seen it, that there is corn growing on Spring Mount Farm, in York township, the property of Mr. Samuel Spangler, on a single stalk of which there are *seven* ears growing."

Crops in Frederick county.—We understand that the failure of the wheat crops in this county are likely to be in some measure compensated by the luxuriant growth of the corn. We have heard several farmers declare that they have never seen such crops before. In addition to this, the quantity of buckwheat, which has been sowed, and which perfumes the whole air, promises to be some substitute for the loss of wheat. The season has thus far been very favorable to the latter article.—*Fredericktown Herald.*

Cotton Crop of Mississippi.—The Vicksburg (Miss.) Register estimates the present cotton crop of that State at one hundred millions of pounds, and in value at from fifteen to eighteen millions of dollars. The advance of this State in wealth and population, during the last five years, is almost unparalleled. According to the Grand Gulf Advertiser, the last has doubled, while the first has more than quadrupled, during this period. The population of that State is now said to number 328,000 persons.

DURHAM STOCK FOR SALE.

THE Editor of the Farmer and Gardener has for sale, at his residence 2 miles from Baltimore, on the Philadelphia turnpike road, the following full bred improved Short-horn Durham.

Bull *Brilliant*, a large sized animal of the Improved Durham short-horn breed. He is white with red spots, and has a thin and most delicate skin of the colour of *cream*, evidently evincing his superiority for the dairy; he has sired several animals of reputation; one of his calves the last spring weighed 84 1-2 pounds, when taken from its dam. He is perfectly docile. His price is $300. He was got in England, and calved in Frederick county, Md. on the 12th May, 1829. His dam was Matchless, got by Favorite, (purchased at the sale of the late R Colling, a celebrated breeder) son of Favorite, dam by H. Allison's gray bull, sire Orlando, that died on the passage from Liverpool, out of Rosina, from Yorkshire, which bull gained the highest prize premium of 10 sovereigns at a cattle show in Manchester, England.

Until disposed of, this fine bull will stand at the residence of the editor of this paper at $5 per cow, and as an inducement to those who may have cows needing his services, the editor will obligate himself to give $15 for any *female* calf which may be borne to Brilliant, when 6 week old, whose dam is a deep milker.

HE HAS ALSO FOR SALE,

That celebrated and beautiful full bred improved short-horn Durham Cow, raised by that distingn shed and sagacious breeder, John Barney, Esq. which was so admired at the *fair* last fall. She is of a fashionable roan color, of silky hide and buttyracious skin, and as a proof of her *goodness* as a milker, the editor would remark, that she gives, when fresh with proper treatment, 16 quarts of milk per day.

Besides these fine animals, he has the following on commission for sale, viz.

That thorough bred improved short-horn Durham bull *Superior*—he is a beautiful roan, was bred by Stephen Williams, Esquire, of Massachusetts, and was calved July, 1831.

Superior was got by Frederick, dam Yellow Rose by Young Denton, (963)
g. d. Arabella (imported) by North Star (460)
g g. d Aurora, by Comet (155)
g. g. g. d. do by Henry
g g. g. g. d. by Danby, (949)
Frederick was got by Wye Comet
Dam Tulip by Young Denton (963)
g. d. Tube Rose 2d (imported)
g. g d. Tube Rose
g. g. g. Tulip Comet (157)
g. g. g. g. d. Cherry by Ladrone.

Arabella and Young Denton were sent out by Samuel Williams, the American banker in London, to his brother in Massachusetts to improve the cattle of this country, and, says our informant, never did a man hit more luckily; for the stock from young Denton have not only proved of fine size and form, but deep milkers.

Superior has two crosses per Denton, and is a very square, compact built animal, straight on the back and legs, broad on the loin and hips, chest deep and broad, short and small in the leg, rather heavy in the head and neck. So far he has proved a sure and good stock getter. $50 have been refused for his calves by native cows. His price deliverable in Baltimore is $300.

Also, a Hampshire Down Buck, 7 years old—price $100—and

A South Down Buck, 1 year old this spring—price $50.

☞ All letters upon the subject of the purchase of either of these animals, must be post paid. jy 19

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Notice of the retirement of H. Niles from his editorial labors, and of his successor—Work for September—account of a new breed of Sheep—Cotton crop of Mississippi—continuation of Chaptal on the Sugar Beet culture, &c.—management of the Morus Multicaulis, its superiority, &c.—disasters of Silk Worms—American tuscan bonnets—palm leaf brooms—a potato cutter invented—crops in Pennsylvania—do. in Frederick county, Maryland—prices current, advertisements, &c.

BALTIMORE PRODUCE MARKET.

☞ *These Prices are carefully corrected every Monday.*

	PER.	FROM	TO
Beans, white field,	bushel.	1 75	—
Cattle, on the hoof,	100lbs.	6 75	8 00
Corn, yellow,	bushel.	95	—
White,	"	92	94
Cotton, Virginia,	pound.	—	—
North Carolina,	"	—	—
Upland,	"	18½	20
Louisiana 19——Alabama	"	—	21
Feathers,	pound.	50	52
Flaxseed,	bushel.	—	1 50
Flour & Meal—Best wh. wh't fam.	barrel.	12 00	—
Do. do. baker's	"	—	—
Do. do. Superfine,	"	9 25	—
Super How. st. in good de'd	"	9 00	—
" " wagon price,	"	8 50	8 75
City Mills, extra,	"	—	9 50
Do.	"	9 00	9 50
Susquehanna,	"	—	9 25
Rye,	"	5 75	6 00
Kiln-dried Meal, in hhds.	hhd.	—	19 50
do. in bbls.	bbl.	—	4 25
Grass Seeds, red Clover,	bushel.	5 50	6 00
Timothy (herds of the north)	"	3 00	3 50
Orchard,	"	2 50	3 00
Tall meadow Oat,	"	2 25	2 75
Herds, or red top,	"	1 00	1 25
Hay, in bulk,	ton.	—	20 00
Hemp, country, dew rotted,	pound.	6	7
" water rotted,	"	7	8
Hogs, on the hoof,	100lb.	8 25	8 50
Slaughtered,	"	—	—
Hops—first sort,	pound.	16	—
second,	"	14	—
refuse,	"	12	—
Lime,	bushel.	35	37
Mustard Seed, Domestic,	"	—	—
Oats,	"	43	45
Peas, red eye,	bushel.	—	—
Black eye,	"	1 12	—
Lady,	"	—	—
Plaster Paris, in the stone,	ton.	—	3 25
Ground,	barrel.	1 50	—
Palma Christa Bean,	bushel.	—	—
Rags,	pound.	3	4
Rye,	bushel.	102	110
Susquehannah,	"	—	—
Tobacco, crop, common,	100 lbs	3 50	4 50
" brown and red,	"	4 50	7 00
" fine red,	"	7 00	9 00
" wrappery, suitable for segars,	"	5 00	10 00
" yellow and red,	"	6 00	8 00
" good yellow,	"	8 00	12 00
" fine yellow,	"	12 00	16 00
Seconds, as in quality,	"	4 00	5 00
" ground leaf,	"	5 00	8 00
Virginia,	"	7 00	14 00
Rappahannock,	"	—	—
Kentucky,	"	8 00	14 00
Wheat, white,	bushel.	2 20	2 33
Red, best	"	2 05	2 15
Whiskey, 1st pf. in bbls.	gallon.	42	42½
" in hhds.	"	39½	—
" wagon price,	"	36	37
Wagon Freights, to Pittsburgh,	100 lbs	1 75	—
To Wheeling,	"	2 00	—
		washed.	unwash
Wool, Prime & Saxon Fleeces,	pound.	55 to 68	30 32
Full Merino,	"	48 55	28 30
Three fourths Merino,	"	45 48	26 28
One half do.	"	40 45	26 28
Common & one fourth Meri.	"	36 40	26 28
Pulled,	"	38 40	26 28

A DURHAM BULL FOR SALE.

THE Editor of the Farmer and Gardener has for sale at his residence about two miles from Baltimore on the Philadelphia Turnpike road, a white bull with red spots about the head and neck. He is full blooded and of the improved short horn breed; has given many living evidences of his capacity for service, his calves being large and of the most superior points. His price is $300.

au 23 4t

BALTIMORE PROVISION MARKET.

	PER.	FROM.	TO.
Apples,	barrel.	—	—
Bacon, hams, new, Balt. cured	pound.	15	16
Shoulders, do	"	13½	—
Middlings, do	"	—	13½
Assorted, country,	"	11½	12½
Butter, printed, in lbs. & half lbs.	"	20	37
Roll,	"	20	25
Cider,	barrel.	—	—
Calves, three to six weeks old	each.	4 50	6 00
Cows, new milch,	"	25 00	45 00
Dry,	"	9 00	12 00
Corn Meal, for family use,	100lbs.	—	2 00
Chop Rye,	"	—	1 87
Eggs,	dozen.	—	12
Fish, Shad, No. 1, Susquehanna,	barrel.	10 00	—
No. 2,	"	9 50	—
Herrings, salted, No. 1,	"	3 50	3 62
Mackerel, No. 1, ——No. 2	"	—	9 00
No. 3,	"	—	5 00
Cod, salted,	cwt.	3 00	3 25
Lard,	pound.	16	17

BANK NOTE TABLE.

Corrected for the Farmer & Gardener, by Samuel Winchester, Lottery & Exchange Broker, No. 94, corner of Baltimore and North streets.

U. S. Bank,	par	VIRGINIA.	
Branch at Baltimore,	do	Farmers Bank of Virginia	¼a½
Other Branches,	do	Bank of Virginia,	do
MARYLAND.		Branch at Fredericksburg	do
Banks in Baltimore,	par	Petersburg,	do
Hagerstown,	¼a	Norfolk,	do
Frederick,	do	Winchester,	do
Westminster,	do	Lynchburg,	do
Farmers' Bank of Mary'd,	do	Danville,	do
Do. payable at Easton,	do	Bank of the Valley,	do
Salisbury, 5 per ct. dis.		Branch at Romney,	1
Cumberland,	1	Do. Charlestown,	do
Millington,	do	Do. Leesburg,	do
DISTRICT.		Wheeling Banks,	3
Washington, Georgetown, Alexandria, Banks,	½.	Ohio Banks, generally	3a3½
PENNSYLVANIA.		New Jersey Banks gen.	1½a2
Philadelphia,	¼a	New York City,	¼a
Chambersburg,	¾a	New York State,	2½a3
Gettysburg	do	Massachusetts,	2a2½
Pittsburg,	2a2½	Connecticut,	2a2½
York,	¼a	New Hampshire,	2a2½
Other Pennsylvania Bks.	1½a2	Maine,	2a2½
Delaware [under $5]	3a4	Rhode Island,	2a2½
Do. [over 5]	½a¾	North Carolina,	3a3½
Michigan Banks,	5n	South Carolina,	3a3½
Canadian do.	5a	Georgia,	3½a4
		New Orleans,	6

DALE'S NEW HYBRID TURNIP.

THE subscriber now offers to the agriculturists a new and decidedly superior variety of Turnip, originated by R. Dale, Esq. an intelligent farmer, near Edinburgh, Scotland who thus speaks of its superior quality. "It was obtained by unwearied attention in crossing the Swedish or Ruta Baga Turnip; it is superior in size and flavor to the Ruta Baga; is closer and finer in texture; it is as rapid in its growth as the white flat turnip. In fact it includes the great desideratum in the selection of a proper variety of the turnip, which is to obtain the greatest possible weight at a given expense of manure. This variety seems to be more adapted to this end than any other sort introduced. It will be found superior in quality to any of the white field Turnips, and keeps longer than any of them, and very near as long as the Ruta Baga—the color is yellow—the shape oblong." Price 25 cents per ounce. The season for sowing is at hand.

R. SINCLAIR, Jr.

au 23 2t Light near Pratt st. wharf.

SUPERIOR DELAWARE KALE SEED.

Time of sowing 20th August.

JUST received of the present year's growth a superior lot of BLUE CURLED GREENS or DELAWARE KALE seed—this seed was raised from the most perfect plants under my own inspection—A more perfect article cannot be produced—Gardeners and others will be supplied with this genuine article at $1 50 per lb.

R. SINCLAIR, Jr.

aug 23 Light, near Pratt street wharf.

A GARDENER WANTED.

A single man of undoubted character for sobriety, industry and honesty, and who has a thorough knowledge of gardening—who is competent to manage a large garden, pleasure ground, and hot house, and to discreetly superintend several hands that would be placed under him—will hear of a permanent situation in the South, where the climate is both healthful and delightful.

Apply to the Editor of the Farmer and Gardener, Baltimore.

All applications by letter *must be post-paid.*

aug 30

CAULIFLOWER SEED.

I offer sor sale a superior lot of early Cauliflower seed for fall sowing, to insure a certain crop of large Heads of this very desirable vegetable, the seed should be sown in the month of September in frames and planted in very rich well tilled light soil. R. SINCLAIR, Jr.

aug 30 Light near Pratt-st. whf.

FRESH CABBAGE SEEDS.

THE SUBSCRIBER now offers for sale a superior lot of EARLY YORK CABBAGE seed growth 1835. it is of the Dwarf Scotch or short stalked variety, and well known among growers as the best and earliest heading. Also early BULLOCK'S HEART, LARGE YORK or HARVEST, London BATTERSEA, Cape SAVOY, Crispe's FLAT DUTCH, &c. &c. all of which are fully tested to vegetate finely and produce superior heads. R. SINCLAIR, Jr.

aug 30 Light near Pratt-st whf.

FARMER'S REPOSITORY.

No. 36 W. Pratt-street, Baltimore, Jan. 25.

THE proprietor avails himself again of the commencement of a New Year, to express his grateful thanks to his numerous friends and customers for their kind and liberal support of his Agricultural Establishment, and is happy to say that his ceaseless exertions to accommodate the public, have not been without a corresponding encouragement from them, and with his present Improvements and Machinery, he is able to manufacture his Agricultural Implements much better than formerly, and with greater facility, and hopes to merit continued patronage. He now presents to the public an article new in its construction, for grinding corn and cob for feeding horses and stock. To those who approve this mode of feeding, this machine is worthy their attention. Also, Corn Shellers to be worked by hand or horse-power. He has a variety of Straw Cutters; but his own patented Cylindrical Straw Cutter is not surpassed by any other implement of the kind in existence; he has recently made some improvements in their construction, which adds to their cost, and for which he has been obliged to add a trifling advance on the price of the small size:—his prices for them being as follows, viz:

11 inch Revolving bottoms	$30,	with extra pair of knives,		$33
11 " Permanent Bottom	28,	do	do	31
13 " " "	43,	do	do	48
13 " Revolving Bottom	45,	do	do	50
15 " " "	50,	do	do	56
20 " Large size fitted for horse-power	80,	do	do	90

His variety of ploughs embraces almost every description and size that are worthy of notice, from a small seed Plough to the large rail road Plough—Gideon Davis' Improved Ploughs in all their variety, with cast and wrought shares; these castings are now made on his own premises, of the best stock and with special care; a supply of them always on hand to sell separate from the ploughs when required. Ox Scrapers for levelling hills, &c.; common and patent Wheat Fans; Fox & Borland's spring concave Thrashing Machines, large and small size, and portable horse powers for the latter; also one of Z. Booth's 2 horse Thrashing Machines and stationary horse power for the same; Brown's vertical patent Wool Spinners, and Watson's patent Washing Machine, both very simple and useful machines for families; Harrows; double and single corn and tobacco Cultivators; superior grain Cradles; and a great variety of other farming implements of a prime quality; and all on reasonable terms, at wholesale and retail.

Likewise in store—Orchard Grass, Timothy, and Herds Grass seed of superior quality.

JONATHAN S. EASTMAN.

Printed by Sands & Neilson, N. E. corner of Charles and Market streets.